



ROSSINI CAVIAR
White Sturgeon
Blinis, Onions, Sour Cream
30g. **475,-**

STARTERS



GILLARDEAU OYSTERS
per. pcs.
33,-



Charcuterie 105,-
Foie gras terrine,
serrano, duck rillettes,
salami

Grilled Carpaccio 95,-
Parmesan, mustard
and parmesan emulsion

MASH Tartare 95,-
Piquillos, shallots, chili oil,
chives, salad, crisps

Mash Salad 75,-
Chicory, baby gem,
grapefruit, beetroot, soy
peanuts, candied pecans

Tuna Tartare 115,-
Avocado, cucumber, chili,
Japanese dressing

Batallé Serrano Ham 95,-
Thin slices of serrano ham

Fried Foie Gras 125,-
Mango terrin, salad, toast,
mango/chili purré

Dry-aged croquettes 110,-
Spicy tomato salsa,
parmesan

Linguine with Tiger Prawns 115,-
Tomato, garlic, parsley, sage

Wagyu Toast 125,-
Fried egg, salad,
pickled onions

Fried Cod on a Cauliflower puré 95,-
Crudité of Cauliflower, dill,
brown butter

½ Lobster 215,-
Salad, Lobster dressing,
lemon



MAIN COURSES



MEAT

URUGUAY

Specially selected grain-fed Angus beef from Uruguay.

Ribeye, approx. 300 g **295 DKK**
Tenderloin, approx. 200 g **315 DKK**

DANISH DRY-AGED – By Danish Crown

Prime Danish beef, dry-aged for up to 90 days - a traditional process allowing the meat's natural enzymes to tenderise the cuts, while the flavour is enriched by evaporation.

Ribeye, approx. 300 g **355 DKK**
Long Bone, approx. 600 g **595 DKK**

AUSTRALIAN

Tomahawk Steak, approx. 900 g **695 DKK**
130 days grain-fed prime beef from mixed breeds.

Wagyu Sirloin, Grade 7-8, per. 100 g **410 DKK**
This fantastic "Kobe Style" beef originates from Jack's Creek in Australia.

MEAT

AMERICAN – Greater Omaha

From Greater Omaha, Nebraska, this certified and hormone free, corn-fed beef is as tender and flavourful as you can imagine.

N.Y. Strip, approx. 300 g **360 DKK**
Ribeye, approx. 400 g **395 DKK**
Porterhouse, approx. 1.3 kg (2-3 pers.) **985 DKK**

MASH Burger, 250 g with Bacon, Cheese & Chili Fries . . **175 DKK**
Steak & Fries, approx. 200 g **265 DKK**

Corn-fed Chicken Breast. **175 DKK**
Lamb Chops **295 DKK**

FISH

Seared Turbot **Daily price**
Whole Grilled Gilt-head Bream **190 DKK**

VEGETABLES

~ 45 DKK ~

Green Salad with Vinaigrette
~
Mixed Tomato Salad
~
Caesar Salad
~
Creamy Spinach
~
Green Beans
~
Sautéed Jalapeños – **Spicy**
~
Corn Sauté with Garlic & Bacon
~
Sautéed Mushrooms

SIDES

45,-

French Fries
~
Chili Fries
~
Onion Rings
~
Macaroni and Cheese
~
MASH Cream Potatoes
~
Chili-Cheese Tops

Additional seared foie gras for your steak + 95,-

SAUCE

Béarnaise
Pepper
Red Wine
Garlic and Thyme Jus

SAUCE FISH

Béarnaise
Tartar Sauce
Chili Mayo
Lime Mayo

One sauce per main course incl. extra sauce 35 DKK



WINE BY THE GLASS

WHITE WINE

	glas	/	flaske
2014 Keystone, Chardonnay <i>California, USA</i>	60	↑	260
2014 Salviano, Orvieto, <i>Italy</i>	65		295
2015 F. Becker, Riesling “Laisser Faire”, <i>Pfalz, Germany</i>	80		375
2014 Neudorf, Sauvignon Blanc, <i>New Zealand</i>	90		450
2014 Lieu Dit, Chenin Blanc, <i>California, USA</i>	110		510
2012 Domaine Eden, Chardonnay <i>California, USA</i>	135		650

ROSÉ WINE

2015 “I am” Rosé, <i>Provence, France</i>	60		295
---	----	--	-----

RED WINE

2013 Bear Creek, Zinfandel <i>California, USA</i>	60		260
2013 Hacienda, Cabernet Sauvignon <i>California, USA (Magnum)</i>	75		695
2010 Haza <i>Ribera del Duero, Spain</i>	90		395
2013 Barbera d’Alba, Aldo Conterno, <i>Piemonte, Italy</i>	100		475
2013 Tribute to Grace, Grenache, <i>St. Barbara, California, USA</i>	120		575
2014 Calera, Pinot Noir, <i>Central Coast, California, USA</i>	135		625
2013 Cobos “Bramare”, Malbec, <i>Argentina</i>	145		675
2013 Silverado, Cab. Sauvignon, <i>Napa, California, USA (Magnum)</i>	150	↓	1500

RESERVE WINES

ALL-AMERICAN SELECTION

2013 Jamie Kutch, Pinot Noir <i>Sonoma Coast, California</i>	695 DKK
2012 Beaux Frères, Pinot Noir <i>Willamette Valley, Oregon</i>	950 DKK
2013 Caymus, Zinfandel <i>Napa Valley, California</i>	650 DKK
2013 Bacio Divino “Pazzo”, Sangiovese <i>Napa Valley, California</i>	595 DKK
2012 Twomey, Merlot <i>Napa Valley, California</i>	850 DKK
2012 Red Mountain Cuvee, Marcel Dupont <i>Les Gosses Vineyard, Washington State</i>	695 DKK
2012 Ramey, Syrah <i>Sonoma Coast, California</i>	750 DKK
2008 Qupé “Bien Nacido Vineyard”, Syrah <i>Santa Maria County, California</i>	795 DKK
2011 No Bull Syrah, (Magnum) <i>Washington State</i>	850 DKK
2009 Silver Oak, Cabernet Sauvignon <i>Napa Valley, California</i>	1200 DKK
2012 Caymus, Special Selection, Cabernet Sauvignon <i>Napa Valley, California</i>	2200 DKK
2007 Ridge “Monte Bello”, Bordeaux Blend <i>Santa Cruz Mountains, Central Coast, California</i>	1900 DKK
2008 Joseph Phelps “Insignia”, Cabernet Sauvignon <i>Napa Valley, California</i>	1900 DKK
1999 Shafer “Hillside Select”, Cabernet Sauvignon <i>Stags Leap District, Napa Valley, California</i>	2900 DKK

THE BEST OF THE REST

2012 Mark Haisma. Gevrey-Chambertin “Croix des Champs” <i>Burgundy, France</i>	795 DKK
2008 Château Kirwan, Margaux <i>Bordeaux, France</i>	995 DKK
2007 Château Conseillante, Pomerol <i>Bordeaux, France</i>	1800 DKK
2012 Domaine de Trévallon <i>Provence, France</i>	795 DKK
2012 Château Beaucastel, Châteauneuf-du-Pape <i>Southern Rhône, France</i>	1250 DKK
2010 Ciacci Piccolomini, Brunello di Montalcino <i>Tuscany, Italy</i>	595 DKK
2011 Brigaldara, Amarone, Classico <i>Veneto, Italy</i>	795 DKK
2013 Tignanello <i>Tuscany, IGT, Italy</i>	1300 DKK
1999 Bruno Giacosa “Asili”, Barbaresco <i>Piedmont, Italy</i>	1900 DKK
2011 Alion, Ribera del Duero <i>Castilla y León, Spain</i>	895 DKK
2009 Vega Sicilia “Valbuena 5 ^o ”, Ribera del Duero <i>Castilla y León, Spain</i>	1500 DKK
2005 Catena Zapata “Nicolas”, Cabernet S. / Malbec <i>Mendoza, Argentina</i>	995 DKK
2007 Yarra Yering “Underhill”, Shiraz, Yarra Valley <i>Victoria, Australia</i>	995 DKK

SOFT DRINKS

Limonata	35 DKK
Elderflower/Rhubarb	40 DKK
Ginger Ale	35 DKK
Ginger Beer.....	35 DKK
Bitter Lemon	35 DKK
Tonic	35 DKK
Rose Lemonade.....	40 DKK
Coca Cola/Zero	35 DKK
Large Coca Cola/Zero.....	60 DKK
Sprite	35 DKK
Large Sprite.....	60 DKK
Fanta.....	35 DKK
Large Fanta	60 DKK

SPARKLING WINES

Le Mesnil Grand Cru Blanc de Blancs
Champagne, France
glass bottle
125 DKK 650 DKK

2012 Schramsberg Rosé
Napa Valley, Californien
glass bottle
145 DKK 750 DKK

WE RESERVE THE RIGHT TO VINTAGE
SHIFTS AND SOLD OUT WINES.

MINERAL WATER

Pellegrino 0.25 liter	30 DKK
Pellegrino 0.75 liter	60 DKK
Acqua Panna 0.25 liter.....	30 DKK
Acqua Panna 0.75 liter.....	60 DKK

BEERS

MASH Pilsner	60 DKK
<i>Fresh, crisp and light. Coldest beer in town!</i>	
Anchor Steam Beer	65 DKK
<i>Deep amber coloured, medium body and a nice fruity, bitter sweet finish.</i>	
Hop Otin’ IPA	65 DKK
<i>More of everything! Fresher, deeper, stronger and plenty of hoppy bitterness.</i>	

